TIMES DAILY MAGAZINE PAGE

Home Unfair To Children

Happiness of Little Ones Should Not Be Marred by Misunderstandings Between Father and Mother. Cheer Always Essential.

By LAURA CLAWSON. NTO the house trooped the three chil-

dren, laughing and shouting greet-ings after a happy day. Full of their adventures, they related then to an interested mother, but gradually the hilarity wore away, and the children, cely conscious of what was causing the change, crept away subdued, Their mother had been interested, yes,

Their mother had been interested, yes, but somehow into the atmosphere of that home had come a feeling of tension, caused perhaps by a financial strain or a misunderstanding which will come yean when people love each other, or by any one of the numberless things which may happen to make life seem hard.

But the point is, that no matter what, the children, who were it no way to hams, should have been unconscious of it. It seems so unfair to them to have their happy spirits made less happy!

This condition exists in many homes. No effort is made to threw off depression when the children are about. They, too, take on the color of it, and go around with anxious sizes and lowers! while there all must be represent when have pure air, we see that beyond a doubt the food they ear is port of living?

We are careful to see that our children have pure air, we see that beyond a doubt the food they ear is port of living?

Perhaps we may think that because they are children they will no notice that so long as we speak gently to them, so ling as their physical wants are supplied, all 'is well. But many a child closes the door of his own home hehind him with a feeling of relief. He cannot explain if perhaps, but he knows that he breathes more freely, he knows that if somehow seems more beautiful elsewhere.

Little children bring so much that is wonderful and bright into the home circle, their very presence there seems to indicate that for a few years at least they should be exempt from the problems which will afterward come to them, so bould be exempt from the problems which will afterward come to them.

Children are some sensitive to atmosphere than we sometimes realize, and a warning in this direction, to keep their every presence there seems to indicate that for a few years at least they should be exempt from the problems which will afterward come to the problems with the sound of the problems with the server

RECIPES

Tutti Frutti Ice. 1 teaspoon of raspberries. 1 teaspoon of preserved strawber-

ies.
1 teaspoon of apricots 1 teaspoon of green gages, 1 teaspoon of plums. 1 teaspoon of gooseberries. 1 teaspoon of ginger. Candled grange peel. 1 quart of cream. 14 pound of sugar.

Use a teaspoonful each of the following fruit: Raspberries, strawberries, fresh or preserved), apricots, green gages, pluns, gooseberry and ginger. Preserved fruits will do. Add to these a little candled orange peel, cut into thin pieces. Sweeten a quart of cream with a half pound of sugar, then thoroughly stir in the fruit and freeze.

Pistache Ice. % pound of pistache nuts.

Rosewater. 6 eggs.

116 pints of milk.

4 ounces of powdered sugar. 1 teaspoon of spinach coloring.

I teaspoon of spinach coloring.

Blanch and peel a quarter pound of pistachio nuts. Pound them in a mortar to a smooth paste, adding a few drops of rosewater. Beat the yolks of six eggs and pour over them a pint and a half of milk, add four ounces of powdered sugar and stir the custard over the fire until it begins to thicken. Now pour the custard into a bowl, and when it is cool stir into it the powdered nuts and a teaspoonful of spinach coloring. and a teaspoonful of spinach coloring.

Pass the whole through a sieve and then pour into a mold and freeze. Pure cream may be used in place of the cusard, if you wish it.

MEMORIES

"War has become almost a normal state of existence."—Stephen Graham. Once-there was péace; once-mothers saw their soms
With pleasant pride, and never had
to fear
That they must send their first-born,
preclous ones
Out where the crimson stream of bat-

tle runs. ce-death stood decently beside a

And had not run amuck. And row it Buch memories are flimsy stuff of Once-boys and girls had fathers; joy-

To meet them at the sunlit close of And take them quite for granted. Then And take them quite for granted. Then a man
In each calm household seemed not strange. One can
But dimly now recall the corious way
That stranger, Peace, conducted such affairs.
(Here's a blind father, clumping up the stairs).

Once—wives and husbands. Once—no terror stalked Abroad. Once—skies had never show-ered death In bursting, yelling fragments; lovers walked walked
At eventide, and kissed, and, dreaming, talked
And need not dread the day with bated breath,
What curious ways: What curious babes and hen!

How would one act—were peace to come again?

Hy Miriam Teicnner.

To Save Oilcloth.

Before using table allcloth paste on each corner on the wrong side a square of cotton material. This will prevent the unsightly cracking of the corners which so often comes long before the body of the cloth shows any signs of wear.

Cleaners

By ISOBEL BRAND.

By ISOBEL BRAND,

66Y OU'RE just the person I want,"
Helen Underwood greeted see exuberantly, as we met shorping yesterday. "I've decided to buy a vacuum cleaner for mother with the check Uncle Henry sent last night for me to buy her a present from him, and I don't know how to select one."

"Why, you use one yourself," I said, to her in astonishment: "You know just as much about them as I do."

"Yes, but I don't want to buy one as large as mine. I want to get a smaller one, but a good one, maybe one as 'small as yours, and I know that you must have spent days in choosing yours and agn full of information," she added, her eyes twinkling, teasingly.

Have To 'Fess Up.

Have To 'Fess Up. There was nothing for me to do but to 'fees up. "Fact is I received my cleaner as a wedding gift, and I don't know anything about the subject," I dmitted, "but this is a fine chance for me to go with you and learn some

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Certainly it was an afternoon profitably spent, for it would have taken me
many, many moons and much experimenting to find out what I did. We visited several establishments and asked
innumerable questions, more or less intelligent, "chiefly less," Helen whispered, as a met patternoon profitabity spent, for it would have taken me
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Third is the combination brush and suction sweeper, which is built like the suction cleaner except that it contains a brush, so that as it revolves the carpet s swept as well as having the dust and matter on the surface picked up. The new models they are putting out

are being improved constantly, and I notice that the ones I liked best are the notice that the ones I liked best are the lightweight ones, easy to move about, and those with the wide nozzles. A cleaner with a small opening makes it necessary to go over the carpet so many times because you can only cover a small surface at a time. But with a wider nozzle you get over the ground much more quickly. (Copyright, 1916, Newspaper Feature Service.)

Old Magazines Are Useful Have an old magazine handy on the kitchen serving table upon which to place hot or soiled dishes from the stove. As the top leaf becomes soiled it can be torn off and burned. Because of the weight of the magazine it is often possible to tear off a leaf with one hand while the other hand is engaged. This is easier than scruobing black and greasy rings from the table or having the white oil cloth scarred by stains and burns.

When the youngsters want to paste things into their scrapbooks give them an old magazine to work on. As fast torn off and thrown away, and a clean one is always waiting. This saves the table from becoming sticky and smeared Have an old magazine handy on the

table from becoming sticky and smeared

Any Strain In Day Spent Buying Food at Washington Markets Is Cheaper Than in New York

Comparing Local and Outof-Town Prices on Four Classes of Commodities, Washington Stands Up Bravely for Cheapness and Good Quality.

Vegetables and Fruits From Nearby Truck Farms Are Doing Their Mite Toward Reducing the Cost of Living, as the Records Plainly Indicate.

RE the Washington 'markets more expensive than those of other cities? of other cities?

Over and over again are heard comingints that living in the National Capital is expensive, that food prices are exorbitantly high; that the qualty is poor.

For those who have fondly cherished that belief is submitted a table of comparative prices in the New York and Washington markets.

A cursory examination of this will prove that fruit, vegetables, and many dairy products and meats are decidedly cheaper here at present than in the Empire City.

Lists Not Complete.

The lists are by no means com-plete, and it is to be remembered that the truck farms in the vicinity of Washington are now supplying fruits and vegetables that New York must import from States far-

York must import from States far-ther South.

Cucumbers, the first item on the lists, have been selling for 3 cents each here for some time. Only the largest specimens are 5 cents each. The latter price is asked in New York.

Lettuce sells for 5 cents a head here now, and for 10 cents a head in New York. The price of potators is the York. The price of potatoes is the same—\$1 a bushel. Eggplant is sen

ing for 10 and 15 cents there as well Green peppers, though sold here at 10 cents for a three-pint box, are chapper than those in New York, which sell for 20 cents a dozen. The boxes hold about eight.

The tomatoes show the greatest proportionate saving. Though these are 10 and 15 cents a quart in New York, they are but 10 cents a quarter peck here, fine looking, locally grown vegetables. Green or string beans are 5 and 8 cents a quarter peck here, and 10 cents a quart in New York. ing for 10 and 15 cents there as well

Many Kinds of Berries. A number of varieties of berries, that are still to be had in the New York markets, have passed their

out them. They form the basis of most

soups. They may be used in sauces for

hah or oysters. As a vegetable they

may be used in many ways, Lettuce and

tomato salad with mayonnaise is one of

the best disnes of its kind. The combi-

nations with onions, peppers, cabbage,

successive days those vegetables that are hard to keep. Allow plenty of time

TABLE OF COMPARATIVE PRICES

Cantaloupes	2 for 25 cents	3 for 20 cents
Watermelons	40 and 50 cents	40 and 50 cents
Oranges (select)	50 cents a dozen	40 cents a dozen
Lemons	20 cents a dozen	15 cents a dozen
Bartlett pears	35 cents a dozen	30 cents a dosen
Blackberries	10 cents a quart	& cents a quart
Dairy Products.		Coff of
Fresh eggs	37 cents a dozen	38 cents a dozen
American cheese	22 cents a pound	26 cents a pound
Swiss cheese	48 cents a pound	50 cents a pound
Creamery butter	35 cents a dosen	32 cents a pound
Oleomargarine	25 cents a pound	23 cents a pound
Meats.		المال السال
Leg of lamb	22 cents a pound	26 cents a pound
Lein lamb chops	25 cents a pound	30 cents a pound
Veal cutlets	38 cents a pound	\$5 cents a pound
Round stenk	28 cents a pound	25 cents a pound
Sirloin steak	25 cents a pound	25 cents a pound
Broiling chickens	\$1.50 a pair	35 cents a pound
Vegetables.		
Cucumbers	5 cents each	3 and 5 cents
Lattura	10 cents a head	5 and 10c head

\$1.00 a bushel

10 and 15 cents

zenith here. Among these may be mentioned gooseberries, huckleberries and raspberries, which are still to be had, but are of late season qual-

Eggplant

Green peppers 20 cents a dozen

Tomatoes 15 cents a quart Green beans 10 cents a quart

ity.

Canteloupes are very cheap—selling at three for 10 cents, 5 cents each and 8 cents each. In New York they are 7, 9 and 12% cents. Water-melons are much the same, retailing at 40 and 50 cents both here and in New York. The best oranges are 50 cents a dozen in New York and 6 cents cheaper here. Lemons are 12 and 15 cents a dozen here, and 20 cents in New York.

The most decided advance in prices that Washington shows over New York is in the matter of imported dairy products, such as the various cheeses. Roquefort cheese is selling here at 70 cents a pound, and in New York for 64 cents, Imported Swiss cheese costs 50 cents, and 48 in New York.

Eggs Wee Bit Cheaper.

Eggs Wee Bit Cheaper. New York prices on strictly fresh eggs are a wee bit cheaper than ours—all of 1 cent a pound, to be

ours—all of 1 cent a pound, to be exact. Ours cost 38 cents a dozen New York's 37. Our best creamery butter sells at 32 cents a pound, that in New York at 35 cents. Our oleomargarine is also cheaper by 2 cents, selling at 23 cents a pound, while that in New York brings 25 cents. Prices on meats offer interesting comparison. Spring lamb costs 22 cents a pound in New York and 27

or 28 cents here. Loin chops are 30 cents, to the 25 cents asked in New York, Veal cutlet is cheaper here, selling at 33 to 35 cents a pound. It is 38 cents in New York. Sirloin aleak is 30 cents here and 25 cents in New York, but round steak is 25 and 28 cents here, and 28 cents in the Northern city.

Pot roast is 18 to 25 cents a pound in New York, and 17 to 25 cents here. Smoked ham is 18 cents a pound here and 22 in New York. Bacon is 22 and 25 cents here and 21 and 25 cents in New York.

Poultry the Same.

\$1.00 a bushel

15 cents a dozen

8 cents a quart

6 cents % peck

10 cents

Poultry the Same.

The price of poultry is practically the same. Fowls are 25 cents a pound in both cities. Frying chickens are the same price here, but sell at \$1.50 a pair in New York. The approxi-mate weight of a frying chicken is from two and one-half to three pounds, making the price from 2 to

pounds, making the price from 25 to 25 cents a pound.

These schedules of prices are not complete by any means, but they represent, with the exception of the imported cheeses, the staples of everyday summer diet. It is also to be rmembered that prices are constantly shifting and changing to adjust themselves to the equally unstable changes in demand and supply.

However, they are fairly conservative, and may be taken as the average for this time of the year. For the summer months, then, no one need say that Washington is more expensive than New York.

Fasting Best Preventive of Infantile Dysentery and "Summer Complaints"

By DR. LEONARD KEENE HIRSHBERG.

OT long ago infants died at this season of the year in huge some mothers seem to have an uncanny numbers from "summer complaint," and at other times diphtheria and other maladies, now easily prevented, caused needless deaths. "Easily prevented" is correct, yet there are mothers who today even fall to seek knowledge or to apply what they do know.

The aim of scientific medicine is to save the victim that falls a sacrifice to save the victim that falls a sacrifice to the "do little do much" persons who know only generalities or few accurate complete details.

Bables formerly succumbed to diarrheas, dysenteries, cholera infantum, and other summer complaints because the mothers ignored the security afforded breast-fed infants. Whenever a child under three years of age has more than two bowel movements a day in the summer time, it is a warning to withhold all food, except boiled water and barley water, for at least twenty-four hours.

Perhaps one of the greatest discoverplaint," and at other times glutteny, and that a child without milk

the intestines of the infants and thus set up a mischief which must be taken hours.

Perhaps one of the greatest discoveries of the present medical generation was the one that had to do with fasting as a preventive of fatal infantile dysenteries. If food is withheld from the child, its irritated and injured alimentary canal gets a chance to rest and heal.

Children Are Stuffed.

One of the worst abominations meted out to children is cramming and stuffing out to children is cramming and stuffing out to children is cramming and stuffing (Copyright, 1916, Newspaper Feature Service.)

Answers To Health Questions

F. G.—At times the veins on my legs Compression of the nerve by the pros-

All veins are blue, but whenever there is inactivity and the blood does not flow smoothly up from the veins to the heart they are apt to become puffed. It may be due to some defect in circulation.

| Desture due to stallors and cobblers affect—and varicose veins may be the cause, Btrap the legs tightly with elastic bandages, use electricity three times a day on the painful parts, massage them and stay in bed a week or

A. L. C.—What treatment do you advise for sciatica? 2 What can be done for twitching of the limbs? 2 I have small lumps on the back of my neck. Do they signify anything?

This name is attached to many aches and pains of the sciatic nerve or ham string. Like neuralgia elsewhere, it may be traced to several possible origins.

Children Before Pets

Writer Scores Women Who Cherish Animals While Hundreds of Sick Babies Cry for Aid in Clinics.

By SOPHIE IRENE LOEB.

FEW days ago a dog belonging to a prominent actress died. There was much ado about this dog. A special coffin and funeral were arranged for it. They cost considerable money. And its mistress mourned and mourned and mourned. She will not need retire with "nerves" when the dog dies. She will be so alive with the touch of human beings that she will lose

Everything was stopped to await her emotions, and thus more cost was added to the dog's death.

During the week the woman is reported to have bought some more dogs to fill her heart in the loss of the beloved one.

She then set forth with a retinue of trunks, maids and dogs to the city where she is to act her part.

I wish I could take this woman some day to the east side, into the home of a brave mother who is acting her partighting for the lives of her two little ones afflicted with the dread plague, infantile paralysis.

I would like to show her that the sum she has spent on burying her dog

sum she has spent on burying her dog would have been sufficient for this woman to have a nurse, day and night, that would have saved the strength of the mother to go on and make the living without bearing the burden of both breadwinner and nurse.

Baby Clinics Crowded. I would like to take this actress into the crowded clinic where the wails of

little babies are never still.

I would like to take her into the homes of some of these wee ones, where every cent that has been scraped together in the past few years has been used in an effort to save these little suffering souls at the expense of other children in the family. fering souls at the expense of other children in the family. I would like to show this dog-loving the price of every dog

of little ones of whom she is soul guardian.

The price of one of her dogs would have kept one of these families for many a day. The cost of the funeral of the dog would have sent many a tired woman and her children to the country during the hot spell.

While it is human to love animals and have pets, yet it is unhuman to turn a deaf ear to a dying child because of a barking dog.

Neglect, he says, easily leads to a chronic super-acidity, commonly mistaken for indigestion, and is the principal cause for the indiscriminate swallowing of the various socialled patent digestive aids which bring only temporary and false relief.

In an acid condition of the stomach no artificial digestants whatever should be super-acidity, commonly mistaken for indigestion, and is the principal cause for the indiscriminate swallowing of the various socialled patent digestive aids which bring only temporary and false relief.

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In an acid condition of the stomach no artificial digestants whatever should be super-acidity, commonly mistaken for indigestion.

Human Life First. Women and children first! It is the for this woman to wrap herself up in

for this woman to wrap nerself up in a dog so that she can care nothing for many among the thousands of little children whom she could benefit if she so desired.

In these times of infantile paralysis the woman of leisure who has time for lap dogs might well look around and absorb a little of real life. She will put the canine off her lap and stretch out her arms to at least one child to

Just Apply This Paste and the Hairs Will Vanish

(Boudoir Secrets.) Sketches a pattern on the pavement there.

"To play," they said, "in gardens green and fair,"
She visions with intensity that aches. Yet they shall come for her. Down her duil street.

Awake, aware at last, they come, they speed.
Eager, aroused, on beautiful, swift feet,
And in her day and season she shall see Through the vast lump of ignorance and greed
Alittie leaven working mightily.

—Ruth Comfort Mitchell in the August Century.

The judicious use of a delatone paste insures any woman a clear, hairless skin. To prepare the paste, mix a little of the powdered delatone with some water, then apply to the objectionable hairs for 2 or 3 minutes. When the paste is removed, and the skin washed, every trace of hair will have vanished. No pain attends the use of the delatone and it will not mar the most sensitive skin, but to insure results, see that you get real delatone.

-Advt

of human beings that she will lose some of her selfishness and be exalted within herself. No one may gainsay that our sympathies should go out to dumb animals whom we may grow to love. Yet don't let such feeling run nway with maudiin dog affection while thousands of babies are crying for a little of that affection.

Children before dogs!

(Copyright, 1916).

One of the best rules in conversation is never to say a thing which any of the company can reasonably wish we had rather left unsaid; nor can there be anything more contrary to the ends for which people meet together than to part unsatisfied with each other or themselves .-

Acid Stomachs Are Dangerous

Nine-Tenths of All Stomach Trouble , Due to Acidity, Says New York Physician.

I would like to show this dog-loving woman how the price of every dog she has bought would have made it possible for each of these families to have gone on in their noble fight for the weak bables without sacrificing their last penny and thus taking away from the needs of the growing healthy ones.

I would like to take this woman into the home of one of the 9,000 widows, many of whose records I have read-records of sacrifice and sorrow and everlasting struggle to prolong the lives of little ones of whom she is soul guardian.

A well-known New York physician who had a special study of stomach and into the starily statement that nearly all intestinal troub as well as many diseases of the vital organization of the stomach under the starily statement that nearly all intestinal troub as well as many diseases of the vital organization of the stomach under the starily statement that nearly all intestinal troub as well as many diseases of the vital organization.

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A well-known New York physician who had a special study of stomach and intestinal troub as well as many diseases of the vital organization. A well-known New York physician who has made a special study of stomach and intes-tinal diseases recently made the startling statement that nearly all intestinal trouble, are directly traceable to excessive stomach acidity, commonly termed sour stomach or heartburn, which not only irritates and in-Neglect, he says, easily leads to a chronic

recommends the use of some simple, harm-less and inexpensive antacid, such as a tealaw of the land. It is all affectation spoonful of bisurated magnesia, taken with whenever distress is felt.

from its entering the stomach neutralizes of sweetens all its sour acid contents. Dissolve the dangerous acidity and there will be ne need for medicine, as all symptoms of inneed for medicine, as all symptoms of in-digestion will promptly cease. Sufferers from acidity, sour stomach, or indigestion should get a few ounces of the pure bisurated mag-nesia from their druggist and give this treat-ment a trial. In view, however, of the many varieties of magneals used for various pur-poses, stomach sufferers should be careful to get it only in the bisurated form (either pow-der or tablets) and in a sealed package to insure its purity.—Advt.



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Consult

GEORGES & SON, Inc. 1214 F St. N. W.

Times Pattern Service.

PARTICULARLY well cut and good fitting brassiere is this one, seamed down the center back, with darts either side running from waist to armhole; similarly at front, a dart is made either side of the center where the garment closes with buttons; the front darts run from waist to bust line. The square neck and armholes are finished with edging.

The pattern is cut in sizes 36 to 44 inches bust measure. Size 36 requires 34 yard 36-inch material, 21/2 yards of insertion, and 21/8 yards of edging.

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THE TIMES PATTERN SERVICE

Street and Number..... SIZE DESIRED.....City and State

Uncle Sam Tells How to Can Vegetabi. s

twenty minutes. Hemove them from the fire and run through a strainer, Return the strained liquid to the fire. Now select some small ripe tomatoes that will go into the mouth of the jar. dip them in boiling water, remove the dip them in boiling water, remove the skins, and drop the whole tomatoss into the jar. Fill the jar with these, add one level tenspoonful of sait to each quart, and pour in the strained liquid, still boiling, until all spaces are hiled. Fut on rubber and top, and place in the boiler or sterilizer on the false bottom, have the water in the boiler already hot to keep the jars from breaking, bring to a boil, and sterilize for thirty minutes. Clamp on the top tightly and remove the jars from the boiler.

The strained tomato juice may be used for soup, and as the whole tomatoes wil keep their shape they may be used for baking, breading, etc.

The Open-Kettle Method.

The open-kettle method of canning to-matces is as frilows: Select only sound and ripe tematoes, dip them in boiling water for a few minutes, re-move the skins, and then cut them up move the skins, and then cut them up and place them in an open kettle, preferably an aluminum or porcelain-lined one, and sait at the rate of about one level teaspeonful to each quart. Bring slowly to a boil, stirring frequently to prevent scorching, and keep boiling for at least one-half hour or until the tomatoes are thoroughly done. If you are apxious to econoloize on jars, boil of all the surplus water until the tomatoes become thick.

If you are using the screw-top type, immerse the jars, tops, and rubbers in boiling water. Romove the jars one at a time, place a rubber around the neck, and fill with the boiling-hot tomatoes. Take the top of the jar from the boiling water, being careful not to touch the inside with the fingers for fear of introducing spores into the jar, and screw it on tightly. Invert the jar and let it stand in this position until cold. Plave everything sterile that is put into the jar. When using a spoon, fork, or cup with the tomatoes, first immerse it in boiling water.

Tomato Catchup. and place them in an open kettle, pref-

Tomato Catchup.

It is quite an art to make good catchup. The tomatoes should be of a red variety and thoroughly ripe. They should be gone over carefully, and those having rotten spots or green places should be discarded. The boiling should be done as rapidly as possible in enamaled, aluminum, or porcelain-lined preserving kettles. Long boiling has a tendency to darken the product. With the exception of cayenne pepper, which should be ground, whole spices should be used whenever possible. Ground spices darken the catchup.

Take one peck of red, ripe tomatoes, clean them, put them in a preserving kettle, and cook until thoroughly done. Mash them through a fine strainer to remove the seeds and skins. Add to this eight level tablespoonful of cayenne pepper. Suspend in the tomatoes a fiannel bag containing should be gone over carefully, and those pepper. Suspend in the tomatoes a flan nel bag containing— 2 level tablespoonfuls of black pep-

r. § level tablespoonfuls of mustard. § level tablespoonful of cinnamon. § level tablespoonful of unground

1 level tablespoonful of cloves. Boil as rapidly as possible until the catchup begins to thicken, then add one quart of vinegar and continue boiling until a teaspoonful placed in a saucer will not give off any water. Remove

OMATOES can probably be prepared in a greater number of
ways than any other vegetable.
Few dinners are complete withthem. They form the basis of most
a. They may be used in sauces for
the matoes, put in a preserving kettle and
the matoes and mourned and mourned and mourned and mourned.
They do not be the bottle of catchup and dip the cork and upper part of the bottle neck in it. The parafin will help to
the matoes, put the catchup in jars or bottles, and seal or cork while hot. If parafin is convento the dog a death.

During the week the woman is reported to have bought some more dogs
to the dog a death.

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She then set forth with a retinue of the catchup in jars or bottles, and seal or
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Wash and slice without peeling one peck of green tomatoes. Put these into a wide-mouthed jar in ayers, sprinkling each layer well with sait. Let stand overnight. In the morning drain off all Prepare some spiced vinegar by tak-

ing one quart of vinegar, putting it into a saucepan, and suspending in it a bag containing one level tablespoonful of whole cloves, one level tablespoonful of whole allspice, and one level tablespoon-

whole cloves, one level tablespoonful of whole alispice, and one level tablespoonful of stick cinnamon.

Bring to a boil and boil one-half hour. Chop up twenty-four medium-sized onlons and six red bullnose peppers.

In a larger porcelain kettle place a layer of the sliced tomatoes; then a layer of onlons. Sprinkle with black pepper and add some of the chopped red peppers. Pour over this some of the spiced vinegar and continue this until all the integral is used up. Press the mixture down and cover with vinegar. Cook until tender, but not too soft. Empty into a jar and cover well. This will not spoil if kept in a cool place.

A cup of brown sugar added to this will make a sweet tomato pickle.

We are indebted to Mrs. P. H. Smyth, Falls Church, Va., for this recipe.

Tomato Mince Meat. Slice up a quantity of green tomatoes

and sprinkle well with salt. Put into a bag and hang up to drip all night. The salt which is left on the tomatoes will not need washing off. In the morning take equal weights of sugar and tomatoes and cook until the tomatoes are thoroughly done. To seven pounds of the mixture of tomatoes and sugar add three pounds of seedless raisins, with mace and clinamen to suit the taste. Cook a short time after adding the seasoning and put into jars. This will keep without being senied and will make delicious pies, which many consider as good as those from ordinary mincement.

Bresseale, assistant in the Plant Chemistry aboratory of the Bureau of Chemistry, and is included in Farmers' Butletin 521, issueby the Department of Agriculture. Directions for canning, prepared by Maria Pariba, and printed under the auspices of the Department of Agriculture, will be printed on

Deliverance.

Set in September's oven the city bakes Spilling its frowzy odors on the air. She stands in silence, and her brood ing stare Goes farther than the push-cart's

speckled cakes. he little mat of shadow that she makes Sketches a pattern on the pavement